

## SANDWICH LUNCHES

All packages include Water and Juice.

**Sandwich Platter 1** - £17.40 per person

A Selection of Sandwiches and Wraps with a variety of fillings, served with Crisps

**Sandwich Platter 2** - £19.60 per person

A Selection of Sandwiches and Wraps with a variety of fillings, served with Crisps and Fruit Bowl

**Sandwich Platter 3** - £21.60 per person

A selection of Sandwiches and Wraps with a variety of fillings, served with Crisps, a Fruit Platter and Sweet Treat



## FINGER FOOD

**TO INCLUDE: 7 items from the selection below, plus orange juice and water**  
**Minimum numbers for finger food is 20 persons**

£36.50 per person

### Meat

GEC Sausage Roll with Homemade Ketchup

GEC Scotch Egg

Harissa Chicken Skewer with Mint Yoghurt

Seared Beef and Watercress Roll with Horseradish  
Crème Fraiche

Pancetta Arancini with Roasted Garlic Aioli

### Fish

Smoked Salmon Crostini with Keta Caviar

Smoked Mackerel and Pickled Beetroot Bruschetta

Miso Prawn Skewer with Lime and Coriander  
Mayonnaise, Crispy Shallots

Maryland Crab Slider

Hot Smoked Salmon, Pumpernickel Toast and Dill Crème  
Fraiche

### Vegetarian

Samosa with Coriander and Tamarind Chutney

Falafel with Beetroot Hummus

Spanish Tortilla with Aioli

Leek and Smoked Applewood Cheese Tart

Seasonal Vegetable Pakora with Mango Chutney

### Sweets

Carrot Cake

Brownie

Fruit Skewer

Portuguese Tart

Granola Bar





## BOWL FOOD

**To include: 4 items from the selection below**  
**Minimum numbers for bowl food is 20 persons**

£29.65 per person or £7.85 per piece

### Meat

Chunky Beef Chilli with Coriander Rice and Salsa Fresca

Chicken Katsu with Sticky Rice and Pickles

Za'atar Marinaded Chicken with Tabouleh Salad, Tahini and Yoghurt Dressing

Roasted Sirloin, with Wilted Asian Greens and Crispy Shallots

### Fish

Southern Indian Fish Curry with Braised Rice and Lime Pickle

Teriyaki Salmon with Asian Noodles and Crispy Seaweed

Seared Tuna Nicoise Salad

Grilled Sea Trout, with Roasted Baby Beets, Crispy Kale and Horseradish Dressing

### Vegetarian

Seasonal Risotto with Shaved Pecorino

Falafels with Pickled Cabbage and Mint Yoghurt

Chilli Paneer with Braised Rice and Kachumber

Chargrilled Sweet Potato with Cauliflower and Shaved

Coconut Salad

## FORK BUFFET

**TO INCLUDE: 1 meat or 1 fish dish, 1 vegetarian dish, 2 salads and 1 dessert, plus orange juice and water**  
**Minimum numbers for fork buffets 20 persons**

£37.65 per person

### Meat

Roasted Sirloin, with Wilted Asian Greens and Crispy Shallots

Jerk Style Grilled Chicken Breast with Braised Rice and Peas, Mango and Chilli Salsa

Za'tar Marinated Chicken with Tabouleh Salad, Tahini and Yoghurt Dressing

Pork Tenderloin with Braised Bulgur Wheat, Pickled Onion and Parsley Salad

### Vegetarian

Falafel, with Pickled Cabbage Salad and Tahini Dressing

Leek and Smoked Applewood Cheese Tart with New Potatoes, Mustard and Dill Salad Dressing

Chargrilled Sweet Potato with Cauliflower and Shaved Coconut Salad

Aloo Tikki, Coriander with Chilli Chutney, Spiced Chickpea and Cauliflower Salad

### Fish

Seared Tuna Nicoise Salad

Grilled Sea Trout with Roasted Baby Beets, Crispy Kale and Horseradish Dressing

Seared Salmon with Wilted Asian Greens and Pickled Khol Rabi

King Prawn with Smoked Quinoa, Grilled Broccoli, Roasted Onions and Baby Spinach

### Salads

Roasted Squash with Za'atar, Red Onion and Yoghurt in Dressing and Asian Style Slaw

Tomato and Mozzarella with Basil Pesto

Spiced Freekah with Edamame and Green Bean

Classic Caesar Salad

Roasted Aubergine with Mint, Cucumber and Yoghurt Dressing



**Sweet Treats**

Portuguese Custard Tart

Chocolate Brownie

Granola Bar

Carrot Cake

Fruit Skewer







## HOT LUNCH

**TO INCLUDE: 1 meat or 1 fish dish, 1 vegetarian dish, 2 salads and 1 dessert, plus orange juice and water**  
£37.65 per person

### Meat

Roasted Fillet of Beef with Smoked Mash, Heritage Carrots and Grain Mustard Sauce

Chicken Katsu with Sticky Rice and Pickles

Chunky Beef Chilli with Coriander Rice and Salsa Fresca

Lamb Railway Curry with Pilau Rice and Coriander

Cottage Pie with Seasonal Greens

Salt Beef Mac and Cheese with Sourdough Crumb

### Vegetarian

Classic Mac and Cheese with Sourdough Crumb

Seasonal Risotto with Shaved Pecorino

Chilli Paneer with Braised Rice and Kachumber

Mapo Tofu with Asian Noodles and Pickled Ginger

Chunky Bean Chilli with Coriander Rice and Salsa Fresca

### Fish

Southern Indian Fish Curry with Braised Rice and Lime Pickle

Baked Sea Bream with Warm Potato Salad and Semi-Dried Tomatoes

Teriyaki Salmon with Asian Noodles and Crispy Seaweed

Classic Fish Pie

Lobster Mac and Cheese with Sourdough Crumb

### Salads

Roasted Za'atar, Squash with Red Onion and Yoghurt Dressing

Asian Style Slaw

Tomato and Mozzarella with Basil and Pesto

Spiced Freekah with Edemame and Green Beans

Classic Caesar Salad

Roasted Aubergine with Mint, Cucumber and Tahini Dressing

